

Christmas Biscoff Millionaire Shortbread

Ingredients:

- Biscoff Biscuit Crumb 0.500Kg
- Unsalted Butter 0.185Kg
- IRCA Toffee D'OR Caramel 0.700Kg
- Biscoff Spread 0.350Kg
- IRCA Coverdecor 0.900Kg



Method:

1. Melt the butter and mix in the biscuit crumb
2. Press down biscuits into the tray firmly and put in the fridge to chill
3. Soften the caramel in the microwave
4. Soften the Biscoff spread in the microwave
5. Mix the caramel and Biscoff spread together
6. Take the biscuit base out the fridge and layer the caramel and Biscoff mixture on top and return to the fridge
7. Melt the white chocolate in the microwave, take out about 100g and colour with red food colouring
8. Pour the white chocolate over caramel and Biscoff layer and cover the whole layer
9. Spoon lines of the coloured red, white chocolate onto the white and using a skewer ripple the red into the white
10. Decorate (while the chocolate is still melted)
11. Put back into the fridge to set
12. Cut up and serve